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# NOVA CELTA RUSTIC BAGUETTE



The breads of the Première family are characterised by their intense flavour obtained thanks to the mother dough and a two-stage fermentation process. The Nova Celta is a bar of family format ideal to offer in our bakery a bread with different flavor and good conservation.

<b>UNITS PER BOX</b>	21 Units/Box   28 Boxes/Pallet
<b>BOX DIMENSION</b>	600x398x263
<b>COOKING</b>	16 min  180 °C
<b>DEFROSTING</b>	20 min
<b>WIDTH(CM)</b>	9 cm
<b>LENGTH(CM)</b>	46 cm
<b>PRE-COOKED WEIGHT</b>	295 g

- SOURDOUGH**
- TWO STAGE FERMENTATION PROCESS**
- HIGH HYDRATION**
- STONE BAKED OVEN**
- CLEAN LABEL**

